

Labeling & Packaging

Wisconsin Food Allergen Fact Sheet #4

Product Formulation, Content of the Label, and Packaging

Product formulation

- Be aware of ingredients that may cause allergic or adverse reactions
 - Label or separate products that cause allergic reactions
 - Verify during scale-up that correct ingredients are used
- Allergen-derived ingredients are edible oils, flavors and hydrolyzed proteins – *no protein, no problem.*
- Use ingredients that are already included in other products
- Avoid using allergenic ingredients in such small amounts that they have no functional effect on the product
- Make NO substitutions unless your label reflects the change



Apply accurate labels

- List all ingredients with proper names
- Include sub-ingredients (i.e., list the ingredients of soy sauce)
- List the specific source of vegetable oils and proteins
- Include in the product NO undeclared ingredients
- Color code and change color of packaging for product with new formulation
- Color code and change color of packaging for similar products with different formulations

Packaging

- Check for correct packaging material
- Check labels during product run
- Throw out old or out-of-date packaging
- Develop systems to assure individual, unlabeled items (granola bars, etc.) are eventually packaged and labeled properly
- Check for latex use during packaging process